

PRESS RELEASE

New heat processing guidance from Campden BRI

Stable heat-processed foods can be produced in a number of ways - either by continuous aseptic systems or through in-pack processing. To complement its existing guidance on in-pack processing in static retorts/cookers, Campden BRI has just updated its guidance on the operation of continuous in-pack cooker systems. Author Nick may explains:

"The primary job of continuous cooker systems is to produce a stable product - by destroying the enzymes and microorganisms capable of activity in the food and then preventing subsequent recontamination of the food by microorganisms. A secondary aim is to maintain the quality of the food as far as possible - although some products may be improved organoleptically by heat processing, the quality of many may be reduced if carefully controlled optimum processes are not used.

This [guideline](#) Guidelines for operation of continuous cookers for in-pack heat processing of foods - Guideline 69 (see <http://www.campden.co.uk/publications/pubDetails.php?pubsID=136>) covers the operation of three different types of continuous heat processing machines used for the sterilisation of packs of food and drink: reel and spiral retorts, hydrostatic retorts, and pasteurisation tunnels. It updates and supersedes Campden BRI Technical Manuals nos. 5 and 26, and describes for the first time the use of pasteurisation tunnels."

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*** Ends ***

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Notes to editors

1. Trade press review copies of this document are available from Mrs. Sue Hocking, Campden BRI, Chipping Campden, Glos. GL55 6LD. Tel: +44(0)1386 842225 Fax: +44(0)1386 842100 e-mail: pubs@campden.co.uk
2. [Campden BRI](#) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, [labelling](#) and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology
 - b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
 - c. 800 sq m of dedicated training and conference facilities